



Brand: <b>DAL COLLE</b>	Name: <b>FRESCA COLOMBA</b>	Weight: <b>1000g</b>	
Product category: <b>NATURAL LEAVENING BAKED CONFECTIONERY PRODUCT WITH FROSTING, SUGAR GRAINS, ALMONDS AND CANDIED ORANGE PEEL</b>			
Item code: 53120067	Issue date: 01.10.19	Revision date: 22.10.19	Rev: 01
EAN: 8004970116916	Issuing Function: <b>QUALITY ASSURANCE</b>		Pag. 1 di 2



**Ingredients:** Wheat flour, Candied orange peel 15% (Orange peel, Glucose-fructose syrup, Sugar, Acidifier: citric acid), icing 14% (Sugar, egg white, vegetable oils of soybean and sunflower seeds in variable proportions, Precooked durum wheat flour, Precooked rice flour, Natural flavors), Butter \* (milk), Free range eggs, Sugar, 7% sugar grains, 4% almonds, Emulsifiers: mono and diglycerides of fatty acids, Egg yolk from free-range, Whole milk, Natural yeast 1.1% (contains wheat), Glucose syrup, Water, Salt, Natural flavors.

It may contain **peanuts, tree nuts** and **sesame** seeds.

\* of malga

### NUTRITIONAL DECLARATIONS

#### **Nutritional declaration for 100 grams of finished product**

Energy:	kJ: 1831	kcal: 437		
Fat:	21 ± 20% g	Carbohydrates:	55 ± 8 g	Proteins: 6,4 ± 2 g
of saturated:	8,7 ± 20% g	of sugar:	33 ± 20% g	
		Fibers:	1,4 ± 2 g	
Salt:	0,40 ± 0,375 g			

#### **Nutritional declaration for serving (83 g) of finished product**

Energy:	kJ: 1526	kcal: 364		
Fat:	17,5 g	Carbohydrates:	45,9 g	Proteins: 5,3 g
of saturated:	7,2 g	of sugar:	27,7 g	
		Fibers:	1,2 g	
Salt:	0,33 g			

#### **Reference Intake of an average adult (8400kJ / 2000kcal) for serving (83 g \*\*)**

Energy:	kJ: 18 %	kcal: 18%		
Fat:	25 %	Carbohydrates:	18 %	Proteins: 11%
of saturated:	36 %	of sugar:	31%	
Salt:	6 %			

\*\* The slice comes from portioning into 12 slices



## **CHEMICAL-PHYSICAL-MICROBIOLOGICAL CHARACTERISTICS**

<b>Chemical-physical characteristics of the packaging:</b>		<b><u>Microbiological characteristics of the packaging:</u></b>	
Humidity:	25.0 ± 4.0	Total bacterial load:	max. 5000 ufc/g
pH:	5.5 ± 1.0	Molds and yeasts	Max. 1000 ufc/g
AW:	0.70- 0.95 %	Enterobacter:	<100 ufc/g
		E.Coli:	assenti
		Salmonella spp:	assente in 25 g
		L.Monocytogenes:	assente in 25 g
		S.Aureus:	<10 ufc/g

**Shelf-life:** 31-08-2024

**Conservation method:** Store in a cool and dry place

## **LOGISTICS SHEET**

### **Primary / secondary packaging**

<b>Pics per cartons:</b>	1
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<b>CASE dimensions (mm)</b>	
Lenght:	800
Height:	150
Depht:	265

### **Tertiary packaging:**

<b>Cases per cartons:</b>	10
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<b>CARTON dimensions (mm)</b>	
Lenght:	800
Height:	330
Depht:	600

<b>Cartons per layer:</b>	2
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<b>Layers per pallet:</b>	7
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<b>Cartons per pallet:</b>	14
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*The company operates in compliance with the provisions of Reg. (EC) 852/2004 - 853/2004 - 2073/2005 - 193/2007 on food hygiene, through the application of the Internal Self-Control Manual, based on the principles of HACCP method, available for possible viewing at our. Quality Assurance Service.*

This one cancels and replaces the previous ones